

Chianti

EST. 1996

ANTIPASTI

OLIVE E CUCUNCI 28

olives and capers marinated
with rosemary and orange zest

BURRATA CON PANZANELLA 46

burrata from a local manufacture,
with tomatoes, pickled onions,
and herb homemade croutons

CALAMARI „CACIO E PEPE“ 43

deep fried squids breaded
in pecorino and black pepper,
with potatoes and lemon aiöli

VITELLO TONNATO 44

thinly sliced roasted veal
with creamy tuna sauce

TARTARE DI MANZO 56

beef tenderloin tartare with sous vide
egg yolk, marinated chanterelle
mushrooms, and pancetta cream

INSALATA CHIANTI 29

lettuce with fresh vegetables
and herbal vinaigrette

with shrimps in white wine 48

with corn bred chicken 42

ZUPPA

STRACCIATELLA 28

chicken broth with grana cheese
and egg drop noodles

PRIMI

fresh homemade pasta since 1996

PAPPARDELLE ALL'ARRABBIATA 36

pappardelle with spicy tomato sauce

PICI BURRO E PEPE 42

pici with butter, freshly grated pepper,
egg yolk confit, and grana padano

TAGLIATELLE ROSSE 56

red tagliatelle in creamy
white truffle sauce

LINGUINE CON GAMBERI 64

linguine with shrimp in wine sauce,
with garlic and lemon zest

SPAGHETTI ALLA CARBONARA 39

spaghetti with crispy guanciale,
egg yolk and pecorino

LASAGNE AL RAGÙ 51

lasagne with venison baked
with creamy tomato sauce
and mozzarella fior di latte

GNOCCHI AL GORGONZOLA 38

potato gnocchi in creamy
gorgonzola sauce, with nuts

RAVIOLI DEL GIORNO 38

ask your waiter about today's version

RISOTTO DI STAGIONE 49

seasonal risotto

The products used in our dishes may contain allergens
and their derivatives. Ask your waiter for the details.

The price of dishes and fruit juices includes 8% VAT.
The price of seafood dishes includes 23% VAT.

For recipe and grammage information
please contact the manager.

We add 12,5% service charge to groups of 5 or more.

SECONDI

PARMIGIANA DI MELANZANE 51
eggplant fried in tomatoes
with mozzarella and basil

GAMBERI ALLA GRAPPA 67
fried shrimps flambéed with grappa,
served with zucchini
and sun-dried tomatoes

BISTECCA DI CALAMARO GIGANTE 69
grilled squid steak,
served with pea and mint purée

TACCHINO ALLA MILANESE 45
breaded turkey cutlet marinated
in citrus, served with arugula salad

FILETTO DI MANZO 125
sirloin steak with seasonal extras

FIorentina 320
Florentine steak for two persons ~1 kg

CONTORNI

SPINACI SPADELLATI 15
blanched spinach

INSALATA MISTA 15
mixed greens with vinaigrette

PATatine FRITTE AL TARTUFO 15
truffle fries

PATATE AL ROSMARINO 15
potatoes with rosemary and garlic

PANE FATTO IN CASA 15
basket of homemade bread

DOLCI

PANNA COTTA 25

TIRAMISÙ 29

SELEZIONE DI FORMAGGI 74
a selection of Italian cheeses

APERITIVI

Aperol Spritz 33

Bellini 28

Campari Soda 25

Campari Orange 32

Hugo 29

Negroni 36

BEVANDE

Homemade lemonade 17

Fresh citrus juice 18

Aranciata Amara 14

Wiatrowy Sad pressed juice 13

Cisowianka 330 | 700 ml 13 | 16

Acqua Panna,
San Pellegrino 250 | 750 ml 16 | 21

Coca-Cola, Cola-Cola Zero,
Fanta, Sprite, Kinley 12

Tea 17

Espresso, Americano 12

Espresso doppio, Capuccino,
Caffe Latte 18

SPUMANTI

Prosecco 125 ml 31

Prosecco 750 ml 160

BIRRE

Birra Moretti 330 ml 16

Birra Ichnusa 330 ml 20

Regional beer 500 ml 18